

Taxes Not Included



Small Plates

Soup & Salad

Fried Pickles \$10

Organic Cucumber Pickles Battered with Sourdough and Semolina, Tzatziki, Dill, Chilies

Bao: Crispy Pork Belly OR Tofu \$12

Fluffy Steamer bun, Maple & Sea Cider Glaze, "Gomae" Aioli, Shaved Carrot, Cucumber, Radish, Cilantro, Sesame

63 Acres Beef Bulgogi \$12

Chef's Korean Style Shaved/Marinated AAA Beef, Gamja Jorim (Glazed Potatoes), Shishito Peppers, Charred Kimchi & Chipotle Aioli

Organic Green Pea Soup S \$8 L \$12

Miso, Crispy Potatoes, Yoghurt Crema, BC Hazelnut Dukkah, Chickweed

Local Greens Salad S \$7 L \$10

Salanova Lettuce, Preserved Plum Dressing, Fresh Organic Vegetables, Walnuts
Add House Smoked Chicken Breast \$6

Caprese Di Bruschetta \$14

Salad of Heirloom Tomatoes with Roast Grape and House Ricotta Bruschetta, Basil, Arugula, Summer-Berry Gastrique

Bar Signatures

Chicken Mole Poutine \$16

Hand Cut Fries, Roasted Fraser Valley Chicken, Mole Gravy, Yoghurt Crema, Corn Chips, Spring Onion

Classic Poutine \$13

Hand Cut Fries with Thyme and Black Pepper, House Made Chicken Gravy, Fresh Organic Cheese Curds

BC Rockfish Tacos

(2PC) \$12

(3PC) \$15

Sourdough & Beer Battered, Chimichurri, Lettuce, Tomato Marmalade, Cilantro, Chilies

South Asian Nachos \$14

Double It Up! Add \$10

Fried and Spiced Wonton Chips, Banana Peppers, Tomatoes, Fontina & Monterey Jack Cheese, Wasabi Aioli, BC Hazelnut "Satay", Radish, Spring Onion, Togarashi,
Add Smoked Chicken Breast or Korean Beef \$8

Welcome to the Height of Farm Season! Our Menu exclusively utilizes fresh product from our Local Farms:

100% of our Produce:

Happy Hills Farm in Rossland
Earthy Organics Farm in Fruitvale
Gerry & Dee's - Castlegar & Nelson

Dairy & Eggs:

Jerseyland Organics Farm in Grand Forks
(Cheese Curds, Yoghurt, Cheddar, Parmesan)
Bluebird Farm in Fruitvale (Duck Eggs)

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Sandwiches

*All Sandwiches/Wraps come with:
Hand Cut Fries, Green Salad, OR Pea Soup
Upgrade to Classic Poutine \$3*

Bob's Burger \$18
**6oz, Freshly Ground, BC Certified Angus
Beef Chuck, Cooked to Your Preference**

Freshly Baked Bun, With Wild Herb Aiöli,
Tomato Marmalade, Aged Cheddar, Lettuce
Add House Smoked Bacon \$2

Chicken Parm Sandwich \$17
Freshly Baked Bun, Zucchini Pesto, Tomato
"Romesco Sauce", Jalapenõ Havarti, Arugula

Chef Jay's Pork Shawarma \$17
Roasted and Shaved BC Pork with Levant Spices
Wrapped in a House Made Flour Tortilla,
Smoked Onion, Tomatoes, Banana Peppers,
Cucumber, Chipotle Yoghurt Sauce



Mains

Tofu Amok \$22
Chef's Play on The Traditional Cambodian Curry

Tamari & Ketjap Manis Marinade, Crispy
Ginger/Rice Cakes, Smoked Spring Onion,
Zucchini, Eggplant, Fish Sauce, Chilies,
Coconut Yellow Curry Sauce
Suggested Pairing: Summerhill "Cipes" – Sparkling

100 Mile Farfalle Carbonara \$24
A Showcase of Our Local Purveyors

Bowtie Pasta, Creamy Duck Egg Sauce,
Columbia Gardens Pinot Gris, Chef's
Charcuterie, Leeks, Peppers, Tomatoes, Arugula,
Parsley, Organic Parmesan
Suggested Pairing: Quail's Gate – Chardonnay

Apricot Glazed Lamb T-Bones \$25
Russian Style Lamb with Local Ingredients

Potato Pirozhki, Garlic Roasted Carrots, Herb
Marinated Cabbage, Toasted Sunflower Seeds,
Apricot Jam, Chickweed
Suggested Pairing: Escorillhuella 1884 – Malbec

Roma Style Pizzas

Changing Daily \$18

Ask Your Server About Today's Meat and Veggie Options

Sides and Extras

House Made Sauces/Dressings \$1 | Gravy \$2 | Chef's Fermented Pepper Sauce \$1 | Side of Fries \$6

Chef's Tasting Menu

4 Courses with Wine Pairings \$50/Person

Executive Chef Jay Mekdeci invites you to join us for an unforgettable dining experience!
Advanced booking required, dietary restrictions can be accommodated